

jardinière

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PRE - THEATRE SAMPLE MENU

TWO COURSES ·52· THREE COURSES ·64·

OFFERED UNTIL 7PM

EARLY GIRL TOMATO SOUP | eggplant, cranberry bean, basil
LITTLE GEM SALAD | apricot, farm egg, sunflower, buttermilk
WARM BREAD SALAD | baby artichoke, arugula, crescenza
FOIE GRAS TERRINE | loganberry, almond, rice bread SUPPLEMENT ·10·



RICOTTA CAVATELLI | cherry tomato, summer squash, pine nut
CHICKEN | shishito, meyer lemon, eggplant, black garlic
SONOMA KING SALMON | lobster mushroom, yellow corn, shio koji
SHORTRIB | green chard, cranberry bean, consommé



PANNA COTTA | strawberry, meringue, jasmine tea
DARK CHOCOLATE CRUNCH | peanut, white chocolate mousse, caramel
VALENCIA ORANGE SORBET | olive oil, coconut tuile
CHEESE FROM THE CAVE | chef's selection of 3

CHEF OWNER TRACI DES JARDINS | CHEF DE CUISINE AUDIE GOLDER | SOUS CHEFS CARLOS TRUJILLO, CHRISTINNE MARMOLEJO

water available upon request | • consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
sourced from dirty girl, dreyer, hoffman, liberty, mariquita, monterey, murdock, peach, star route, tenbrink, urban bee, water to table, watson, wolfe.

@jardinieresf | a 5% service charge will be added for san francisco employer mandates.